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TO: Authorized Representatives
National School Lunch Program

FROM: Sandra Kangas, Supervisor
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DATE: January 16, 2007

SUBJECT: Monitoring SFA Implementation of Written Food Safety Program

PLEASE FORWARD A COPY OF THIS INFORMATION TO FOODSERVICE STAFF

The Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) amended a section of the National School Lunch Act to require each School Food Authority (SFA) to have a written food safety program in place by the close of the 2005-2006 school year.

In order to verify implementation of a food safety program, the SFA will demonstrate compliance in two ways. The first way will be during a SFA's Coordinated Review Effort (CRE). Inspectors will collect information to show that the SFA's written food safety program is operational. Inspectors will collect food safety records that document food temperatures, thermometer calibration and refrigerator/freezer temperatures. Three Standard Operating Procedures (SOP) will be collected. They are Handwashing, Personal Hygiene, and Cooking Potentially Hazardous Foods. In addition, inspectors will ask to see documentation that show employees are receiving on-going training and are taking part in implementation of the food safety program.

Since the CRE is completed only once every five years, a more timely method to show that SFAs have a written food safety program in place is needed. The second way that a SFA will demonstrate compliance will be during their twice annual kitchen inspections. **Beginning on February 5, 2007** inspectors will evaluate food safety programs along with the health inspection. Points may be deducted if SFAs are unable to produce specific documentation during the inspection. Inspectors will request to see the following: Standard Operating Procedures (specifically: Handwashing, Personal Hygiene, and Cooking Potentially Hazardous Foods), food safety records (specifically: food temperatures, thermometer calibration and refrigerator/freezer temperatures) and documentation of employee training. The inspectors will NOT be collecting any of these food safety records. Schools that have points deducted because of missing components in their food safety program will have a chance to improve their score during the next kitchen inspection. Schools may post a written response next to the kitchen inspection in between visits that inform customers of corrections made by the SFA.

Contact Child and Adult Nutrition Services at 773-3413 if you have any questions.